

Retail

\$16.99

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2017 Sommariva Rosato Spumante Brut product-timed-pdf - Veneto, Italy - FREE shipping on 12+ Bottles!

Why We're Drinking It

Just think of a refreshing, sparkly Prosecco rose and you've got the idea here. 90% Raboso (ancient Roman red grape), 10% Pinot Nero (Pinot Noir), 15 year old vines grown near this famous bubbly area on gentle sloping hillsides. While not technically in the DOC of Prosecco, the Sommariva family has long grown grapes in this region many years before producing their own wines.

Enjoying a bottle of wine sometimes seems like a mysterious art form. Temperature, glassware, pairing? To decant or not to decant? Was it aged properly? Were the production methods ethically acceptable? Will today's atmospheric pressure, biodynamic forces, and planetary alignment allow my wine to shine? Fortunately, this pink sparkler from Prosecco queen Cinzia Sommariva evades the need for such philosophical musings. Spotlighting the local Raboso grape with an elegant splash of Pinot Nero, it features seductive aromatics, low alcohol, and a piquant dry finish that scream for anytime, anywhere quaffing. —Anthony Lynch, Kermit Lynch Wine Imports

Tasting Notes

The term "Spumante" is not of the sweet, syrupy liquor store type you snuck in to prom, it instead refers to a wine that is sparkling and different than the Muscat sweet style of Asti Spumante. These bubbles are bursting with springtime wild strawberries and cherries, but with no sweetness and plenty of mouthwatering acidity and fresh fruit. My mom is always asking "Do you know any little inexpensive rose champagne I can buy?" and this has been my very successful recommendation. A stunning deal at this price!

VARIETAL

Brut

ALCOHOL

12.50

SIZE

750ml

BLEND

Brut

The Story to Know

For several generations the Sommariva family worked the vines on the high plains of the Veneto, growing a mix of French and local varietals and selling off most of their crop as was common practice at the time, but it was Caterino Sommariva who pinpointed the slopes as the best place for vines and began purchasing hillside vineyards together with his wife Urbana in the 1970s. The couple also had great faith in the Prosecco varietal (now known by its historical name, Glera) and decided to plant it exclusively on their new property, which gradually grew as they continued to snatch up adjacent parcels over the years. This great foresight put them in a very advantageous position when Prosecco and the hills of Conegliano and Valdobbiadene began to gain recognition in the late '80s for the light, clean sparkling wine we know so well today.

Caterino and Urbana's daughter Cinzia remembers watching her parents work and thinking as a child how hopelessly difficult the harvest seemed; so she chose another path in life and pursued studies in marketing. As she got older, though, she regularly returned to the estate and began to see her parents' work through different eyes, slowly discovering her own passion for the hard work of winemaking. She eventually joined them and has since become a dynamic and enthusiastic partner in the estate.
